

LUNCH



TO START

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| WHIPPED BUFFALO MILK RICOTTA CHEESE
<i>Truffle honey, grilled bread</i> | 15 | ROASTED BROCCOLI
<i>Sweet pickled chili, sesame, lemon zest, honey Dijon & sriracha dressing, smoked Applewood cheddar cheese</i> | 14 | PAD THAI FRIES
<i>Sweet potato fries, chicken, prawns, peanuts, dried sakura shrimps, chili, Khun Por's pad Thai Sauce</i> | 16 |
| IN-HOUSE AIR-DRYED BEEF & FIG SALAD
<i>Watercress, button mushrooms, candied walnuts, bleu d'Auvergne, crispy red onions</i> | 18 | BURRATA
<i>Heirloom tomatoes, pickled purple cauliflower, red mustard greens & rocket shoots, celeriac, green sauce</i> | 21 | BARBECUE TURKEY MEATBALLS
<i>Bourbon barbecue sauce, cheddar cheese sauce, fingerling potato chips</i> | 16 |
| NOVA SCOTIA LOBSTER & AVOCADO TOAST
<i>Ossetra caviar, quail egg sunny side up, granny smith apple, coriander, pea tendrils, red sorrel</i> | 21 | CANADIAN PRINCE EDWARD ISLAND BLACK MUSSELS
<i>Thai green curry, fermented green mango, tomatoes, chili, coconut</i> | 16 | SOUP OF THE DAY
<i>Ask us for today's selection</i> | market price |
| | | <i>Make it a main course</i> | 14 | | |



BURGERS & BUNS

All burgers are made with USDA beef and served with house-brined sour pickles and fries

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| PULLED ROASTED CHICKEN SANDWICH
<i>Red onions, gruyere cheese, grainy mustard, rye bread</i> | 26 |
| BROCCOLI & BACON CHEESE BURGER
<i>Creamed broccoli, double thick bacon, Aged American cheddar, lettuce, tomatoes</i> | 31 |
| COOK & BREW CLASSIC CHEESE BURGER
<i>Aged American cheddar, lettuce, tomatoes, red onions</i> | 29 |
| HAWKER BURGER
<i>USDA Beef Patty, Char siew-styled pork jowl, crispy pork belly, sambal mayonnaise, chili fries</i> | 32 |

DESSERT

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| PEANUT BUTTER & CHOCOLATE ICE-BOX CAKE
<i>Toasted marshmallows, roasted peanuts, butterscotch sauce</i> | 15 |
| MOLTEN STICKY TOFFEE PUDDING
<i>Caramel sauce, baileys ice cream (20-minute waiting time)</i> | 14 |
| CHOCOLATE RASPBERRY & HAZELNUT CRUNCH CAKE
<i>Flourless chocolate cake, hazelnuts, chocolate Guanaja sorbet</i> | 15 |
| CARAMEL BUTTER TART
<i>Tonka bean chantilly, caramelized macadamia nuts, blood orange sherbet</i> | 13 |
| STRAWBERRY MOUSSE
<i>Rhubarb jam, fresh strawberries, lavender meringue</i> | 15 |
| HOUSE-SPUN ICE CREAM
<i>Baileys, Guanaja sorbet, Blood orange sherbet, Peanut butter, Vanilla</i> | 6 |

OODLES OF NOODLES

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| GARGANELLI PASTA & DUCK CONFIT
<i>Dry Riesling, butter, parmesan, cabbage, double-boiled duck broth</i> | 32 |
| HANDMADE RICOTTA CAVATELLI
<i>Coriander rocket pesto, cashew nuts, pecorino cheese, roasted pumpkin, yellow zucchini</i> | 28 |
| SINGAPORE-STYLE FRIED BEE HOON
<i>Char siew-style pork jowl, crispy pork belly, sambal prawns</i> | 28 |

COOK & BREW FAVORITES

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| MAPLE MISO COD
<i>Chinese broccoli, pepperoncino chili, heirloom radish</i> | 42 |
| BEEF POT ROAST
<i>USDA beef short ribs, goat cheese & mascarpone polenta, semi-dried tomato jus, shaved kale</i> | 39 |
| FRESH HOUSEMADE SMOKED SAUSAGE
<i>Szechuan-style gong bao sauce, sweet potatoes, spiced cashew nuts, pork rind</i> | 29 |

SIDE FARE

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| FINGERLING MASHED POTATOES | 8 |
| SHAVED BRUSSELS SPROUTS & PECORINO CHEESE | 6 |
| SHOE STRING FRIES
<i>Roasted garlic aioli</i> | 6 |
| GRILLED SOURDOUGH BREAD | 6 |
| POTATO & CHEDDAR PEROGIES
<i>Sour cream</i> | 8 |
| SAUTÉED WILD MUSHROOMS | 8 |

FROM LAND AND SEA

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| MARINATED YELLOW FIN TUNA SALAD BOWL
<i>Lychee, lime & ginger marinade, chili, pumpkin & sunflower seeds, cucumber, soft poached hen's egg, black Peranakan rice</i> | 32 |
| FISH & CHIPS
<i>Classic tartar sauce, mushy peas</i> | 26 |
| CAST IRON CHICKEN BREAST
<i>Parsnip, honey cremini mushrooms, peas, spring onion, pan juices</i> | 29 |
| 1824 FARM'S AUSTRALIAN BEEF FLAT IRON 170G
<i>Grilled romaine hearts, roasted peppers, hazelnut chimichurri sauce</i> | 39 |
| USDA 365 DAY GRAIN-FED STRIPLOIN 340G
<i>Smashed pan-fried potatoes, buttered greens, stout & smoked shallot butter</i> | 56 |



* signature 🌶️ spicy 🌿 vegetarian 🐷 contains pork 🥜 contains nuts

Kindly notify one of our associates if you have any allergic intolerances. All prices are in Singapore dollars and subject to service charge and GST.
#CookAndBrew facebook.com/thewestinsingapore @thewestinsingapore @westinsingapore